

seafood

GULF YELLOWFIN TUNA \$22.00

Marinated in achiote, roasted poblano butter, served with smashed potato cakes and citrus tomato fennel chutney

BIG TAILS, LITTLE TAILS \$30.00

Pan-seared baby lobster tail and giant Gulf shrimp smothered with spicy crawfish tails; with lemon, avocado and roasted tomato risotto and grilled scallions

ⓑ **BLACKENED GULF FISH FILLET \$23.00**

House seasonings, roasted vegetables and rosemary potatoes, beurre blanc sauce and lemon spinach

CHILE-SEARED GULF JUMBO SHRIMP \$24.50

Pineapple Serrano sauce, fennel and green apple slaw and yucca griddle cakes

COCONUT SHRIMP \$21.00

Glazed with orange chili and served with creamy horseradish sauce, jicama slaw, papaya pico de gallo and corn pudding

GRILLED SEAFOOD PLATTER \$28.00

Lobster tail with herb butter, grilled fish fillet, crawfish fricassée, seared sea scallops, shrimp plancha, jicama slaw and corn pudding

WOOD GRILLED ATLANTIC SALMON \$23.00

Creole mustard butter, garlic mashed potatoes and roasted vegetables

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HERB-CRUSTED FISH FILLET \$25.00

Chipotle red pepper beurre blanc, Israeli couscous and West Coast mushrooms

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WOOD GRILLED FISH FILLET \$25.00

Garlic-mashed potatoes, roasted vegetables and spicy crawfish butter

HOUSE SMOKED SHRIMP AND GULF CRAB ENCHILADAS \$19.50

With Guajillo sauce, white cheddar, black beans and spicy tomato pancakes

boudro's specialties

BLACKENED PRIME RIB \$28.00

With Boudreaux butter, rosemary potatoes and roasted vegetables

CHICKEN BREAST CHOP PAN SEARED WITH ROSEMARY \$19.50

With Guacamole Risotto and natural pan juices deglazed with balsamic vinegar

COSTILLAS de RES \$24.00

Braised beef shortribs “osso buco” style, with vegetable chilaquiles, butternut squash and orange guajillo pan jus

MESQUITE GRILLED TEXAS QUAIL \$25.00

Stuffed with wild mushrooms, roasted corn, dried apricot, apples and poblanos served on nest of vegetables with roasted potatoes

GRILLED PORTABELLO TOSTADO \$15.50

On house made corn tortillas with black bean puree and queso fresco, served with jicama slaw, avocado and pico de gallo

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We serve fresh caught fish from our Texas Gulf like black sea bass, sand perch, speckled hind, spotted jewfish, black grouper, red grouper, scamp, striped bass, bluefish, ling cobia, mahi-mahi, croaker, black drum, gulf kingfish, red drum, spot drum, spotted sea trout, sandtrout, gulf flounder, spotfin flounder, white grunt, moon fish, pompano, greater amberjack, hard-tailtuna, yellowfin tuna, blue marlin, striped mullet, white mullet, jolt head porgy, pinfish, red porgy, sheep head, short fin makojack, lookdown, pilot fish, rainbow runner, king mackerel, Spanish mackerel, wahoo, atlantic bonito, blackfin tuna, skipjack, shark, blacktip shark, dog snapper, lane snapper, red snapper, mutton snapper, yellowtail snapper, snook and swordfish

wood grilled steaks and chops

TEXAS FILET OF SIRLOIN & FRITES \$25.50

Fire fries, fried jalapeños and plantains with chimichurri sauce

GRILLED PRIME RIB \$30.00

Garlic mashed potatoes, vegetables, horseradish cream and au jus

CENTER CUT STRIP SIRLOIN \$38.00

Pan-seared with cracked peppercorns, cabernet and shallots, with roasted vegetables and herb roasted potatoes

PAPAYA-MARINATED BLACK ANGUS FLANK STEAK \$22.50

With grilled vegetable salad and chimichurri sauce

BLACK ANGUS LOIN END CUT RIBEYE \$30.00

Boudreaux butter, red wine demiglace, roasted vegetables and rosemary potatoes

NIMAN RANCH LAMB RIB CHOPS \$33.00

Rubbed with herbs and pecan crusted served with a Farro grain saute of eggplant and asparagus

BLACK ANGUS CENTER CUT FILET \$33.00

Roasted peppers, chipotle bordelaise, vegetables and corn pudding

TENDERLOIN OF PORK \$23.50

Seared with cracked peppercorns and kosher sea salt with pepperjack grits, fried jalapeños and plantain chips, shallot and chardonnay jam

DUCK THREE WAYS \$21.50

Soy espresso glazed duck confit with huckleberry blood orange sauce, served with a crispy duck springroll, smoked duck enchilada and jalapeno corn pudding

on the side

BLACK BEANS \$1.95

With cheese, sour cream and salsa

ASSORTED VEGETABLE PLATE \$15.50

Roasted zucchini and squash, corn pudding, lemony spinach, red peppers wild mushrooms, chipotle beurre blanc

OVEN ROASTED

ASSORTED VEGETABLES \$2.50

FIRE FRIES \$2.25

SMOKED TOMATO SALSA \$1.75

With tortilla chips

GARLIC MASHED POTATOES \$3.00

FRIED JALAPENO CHIPS \$3.00

CHIPOTLE BORDELAISE SAUCE \$2.50

HORSERADISH CREAM SAUCE \$2.00

for the kids

GRILLED GULF FISH FILLET \$8.50

Served with fire fries, Southwest coleslaw and tartar sauce

RANCH-GRILLED CHICKEN \$7.50

Served with white cheddar cheese, fire fries, and roasted vegetables

COCONUT SHRIMP \$7.50

Served with fire fries, Southwest coleslaw and orange horseradish sauce